



Drink List at WAGYU KANATA

We proudly specialize in artisanal Japanese sake, each bottle selected to complement and enhance the flavors of your meal. Served initially at 5–10°C, our sake reveals its delicate aroma and taste as it gently warms in your hand.

Our drink list also features wines personally selected by the owner, along with a refined range of Japanese alcoholic beverages, reflecting both tradition and elegance.

We invite you to discover the harmony between our cuisine and drinks.

Sake Sommelier's Recommendation

Sake Tasting Set (3glasses)

Basic level	30
Premium level	40

Keg Fresh Sake - Available nowhere else in the EU –

Small Tokkuri / Large Tokkuri

KEG DRAFT 27 / 54

An exceptional draft sake crafted with groundbreaking technology, delivering the fresh, vibrant taste usually only found at the brewery. Secondary fermentation enhances its smooth texture and delicate bubbles. This extraordinary sake is exclusive to this restaurant within the EU.

Exclusive Bottles (720ml)

Miyakanbai Shisui - Extra Class 165

It offers a refined balance of delicate floral aromas, smooth umami, and a crisp, clean finish. As the EXTRA CLASS line, it meets strict criteria: the exclusive use of rice cultivated by the brewery and a polishing ratio of 35% or less, ensuring exceptional quality and elegance.

Saké

Small Tokkuri / Large Tokkuri / Bottle

Sparkling

Hatsumago Biho (300ml)

46

Natural gas in the sake creates delicate bubbles, gentle sweetness, and a smooth, refined rice aroma

Awaibuki, Shichihonyari

30 / - / 131

Secondarily fermented in a bottle, this sweet and sour sake boasts bubbles so gentle and fine. When poured, the white lees from this exclusive sake cascade through the bottle, representing the snowfall of the region it hails from.

Junmai

Shichihonyari Kinowa

23 / 47 / 100

A special sake brewed in cedar wooden barrels. The subtle aroma of the wood with the well-balanced sweetness, and the acidity create a crisp finish.

Tokubetsu Junmai

Tenjo Mugen Umakuchi

18 / 37 / 78

Award-winning premium sake to be enjoyed in any temperature range. Smooth mouthfeel, full of Umami.

Kenkon-Ichi Karakuchi

18 / 37 / 78

Classic type of savory and rice-y sake. Slight bitterness and crisp finish of white pepper.

Hirotogawa

19 / 39 / 84

Aromas of peach and pear, beautiful harmony of umami and sweetness, with slight bitterness and acidity in the finish.

Junmai Ginjo

Kenkon-Ichi Cho-Karakuchi, Genshu

20 / 41 / 88

Crafted by a brewery with over 300 years of history, this undiluted junmai ginjo offers rich umami balanced by a clean, refreshing finish. Delicate notes of pear and subtle spice make it an excellent sake to enjoy alongside food.

Tenjou Mugen, Nigori (500ml)

21 / 43 / 78

A refined unfiltered sake with a creamy texture. Subtle sweetness and soft acidity balance beautifully, while its fresh rice aroma leaves a smooth and elegant finish.

Tenjou Mugen Nama Chozō (300ml)

26 / - / 47

Subtle aroma of pear with beautiful acidity that will stimulate your appetite.

Junmai Daiginjo

Miyakanbai Junmai Daiginjo

24 / 49 / 105

Modern style sake with bright fragrance reminiscent of pineapple and mango, sweet rice taste, refreshing sharpness and slight bitterness

Special Sake

KEG DRAFT (Keg Fresh Sake)

27 / 54 / -

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Emishiki Monsoon, Kijo-shu

23 / 47 / 100

This special sake offers soft aromas of banana and cream, with a rich, velvety texture and gentle sweetness. Its higher alcohol content brings smooth weight to the palate, finishing clean and crisp.

Ine to Agave, Kijo-shu

34 / 68 / 146

A hint of cocoa followed by the creamy aroma of steamed rice.

This golden sake has subtle acidity and apple nectar sweetness unlike most sake.

Niwa no Uguisu, Doburoku

20 / 41 / 88

Unfiltered Sake with juicy fruit note of pear and hints of yogurt.

Elegant sweetness and very milky texture.

Exclusive Bottles (720ml)

Kaze-no-Mori Alpha TYPE3

100

This Junmai Daiginjo Sake has the same vibrancy as freshly pressed sake. Subtle Lychee aroma with a mineral aftertaste.

Nabeshima Daiginjo

144

A luxurious Daiginjo with a fruity note of green apple and pear.

It has a lively acidity like lemon and a lingering finish with a touch of minerality.

Jikon Senbon Nishiki

146

A fruity aroma reminiscent of berries, complemented by a rich and full-bodied umami

flavor. Subtle effervescence and perfectly balanced acidity enhance its smooth, clean finish

Miyakanbai Shisui - Extra Class

165

It offers a refined balance of delicate floral aromas, smooth umami, and a crisp, clean finish.

As the EXTRA CLASS line, it meets strict criteria: the exclusive use of rice cultivated by the brewery and a polishing ratio of 35% or less, ensuring exceptional quality and elegance.

Momokawa Shizuku Daiginjo

272

Crafted using the bag-drop method, this award-winning premium sake boasts delicate notes of white peach with hints of marshmallow. With acidity and bitterness akin to lemon, it achieves a perfect balance when paired with rich, savory meals.

Champagne

Cuvée Prestige, Jean Aubry et Fils

24/121

Champagne, France

Hand selected by our champagne supplier (Mijnchampagnemoment), made with 80% pinot noir and 20% chardonnay, a full bodied champagne that pair very well with our Wagyu.

Prestige Rosé, Taittinger

180

Champagne, France

It offers a sparkling blend of Chardonnay, Pinot Noir, and Pinot Meunier, sourced from the Champagne region. Delight in refreshing red berry notes, subtle hints of citrus, and a clean, vibrant finish.

Prestige Blanc-de-Blancs, Gérin et Fils

30/149

Champagne, France

Selected by Mijnchampagnemoment, this Chardonnay Champagne shows floral and white fruit notes, gentle oak, and mineral elegance from limestone soils. The finish is long and refined.

Brut Champagne, Dom Pérignon

625

Champagne, France

prestigious and iconic Champagne. Crafted primarily with Chardonnay and Pinot Noir grapes, this exquisite Champagne boasts a delicate effervescence, crisp acidity, and complex notes of citrus, brioche, and toasted almond. It epitomizes elegance, finesse, and luxury in every sip.

Rosé Wine

AIX, Maison Saint Aix

12 / 60

Provence, France

This exquisite blend typically features Grenache, Cinsault, and Syrah grapes, creating a crisp, refreshing wine with delicate floral aromas, vibrant red fruit flavors, and a lively acidity.

Étoile, Domaines Ott

300

Provence, France

Crafted from Grenache and Mourvèdre grapes, this rosé dazzles with a lovely pale color, enticing floral notes, vibrant red fruit flavors, and a refreshing acidity

White Wine

Sauvignon Blanc, Peter Zemmer Südtirol, Italy <i>Crisp and expressive, with notes of green apple, gooseberry, and fresh herbs. Bright acidity and a clean mineral finish lend elegance and vibrancy.</i>	12 / 60
Colbajè Pinot Grigio Ramato, La Tunella Friuli-Venezia Giulia, Italy <i>Colbajè Pinot Grigio Ramato by La Tunella balances fruit and minerality, with peachy notes, silky texture, and a long finish.</i>	14 / 75
Pinot Grigio Riserva -Giatl-, Peter Zemmer Südtirol, Italy <i>This wine showcases vibrant acidity and complexity, with hints of citrus and floral undertones, perfect for elegant sipping.</i>	16/ 80
Chablis, Guillaume Vignaud Bourgogne, France <i>This French Chardonnay shows purity with apple, minerality, and lively acidity, capturing Chablis's essence.</i>	16/ 80
Grand Reserve Chardonnay, DiamAndes Uco Vally, Argentina <i>DiamAndes' Grand Reserve shows tropical fruit, creamy texture, and delicate oak spice on the finish.</i>	20 / 99
Piesporter Goldtröpfchen Riesling - Spätlese, Grans-Fassian Mosel, Germany <i>Delicately sweet and bright, this Riesling offers peach, citrus, and floral complexity.</i>	23 / 113
Cuvée XII, Apostelhoeve Maastricht, Netherlands <i>Floral and fruity with a mineral edge—an elegant expression from the Netherlands' oldest vineyard.</i>	60
Albariño Atlantico, Mar de Frades Rias Baixas, Spain <i>Mar de Frades' Albariño shows citrus aromas, bright acidity, and a refreshing mineral finish.</i>	73
Conte Hugues, Tenuta Rapitala Sicily, Italy <i>Made from 100% Chardonnay, Conte Hugues shows a soft texture and gentle fruit, making it an excellent match for Japanese cuisine.</i>	89
Sancerre Blanc, Comte Lafond Sancerre, France <i>A Loire Valley classic, this Sancerre shows citrus, herbs, vibrant acidity, and signature minerality.</i>	102
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand <i>Vibrant citrus and passionfruit meet herbal notes and minerality in this elegant Marlborough classic.</i>	107

Red Wine

France

Saintayme Saint-Émilion Grand Cru,
Denis Durantou 14 / 72
Bordeaux, France
Merlot and Cabernet Franc reveal ripe red fruit and a smooth, silky finish.

La Reserve D'Angulet, Chateau Angulet 90
Bordeaux Margaux, France
A blend of Merlot and Cabernet Sauvignon, with red fruit, subtle oak, and smooth finish.

Haut-Medoc Giscours 102
Bordeaux, France
This blend of merlot and cabernet sauvignon offers Bordeaux elegance, delivering a structured blend with deep black fruit notes and a harmonious character.

Pernand Vergelesses 1er Cru, Domaine Lucien Jacob 105
Bourgogne, France
A Burgundy gem with vibrant red fruit, floral notes, and a lasting, silky texture.

Italy

Chianti Classico Riserva, Agostino Petri 14 / 72
Tuscany, Italy
Embodies Tuscan charm with Sangiovese's red fruit purity and a graceful structure.

Primitivo di Manduria, Sessantini 18 / 91
Puglia, Italy
Rich, ripe fruit flavors and a velvety texture.

Barbaresco Riserva, Roberto Sarotto 18 / 91
Piemonte, Italy
Showcasing Nebbiolo's finesse with elegant red fruit, floral aromas, and a lingering finish.

Barolo, Roberto Sarotto 19 / 94
Piemonte, Italy
Captures Piedmont with Nebbiolo's red fruit, floral notes, and firm tannins.

Syrah di Macellaro, Case Alte 104
Sicilia, Italy
A bold Syrah with intense dark fruits and a refined, structured profile

Amore e Magia Brunello di Montalcino, Podere Le Ripi 240
Tuscani, Italy
Weaves Italian magic with Sangiovese's red fruit, earthy notes, and a polished finish.

Amarone della Valpociella Classico Riserva, Sergio Zenato 282
Veneto, Italy
Sergio Zenato crafts Amarone della Valpolicella Classico Riserva embodying Valpolicella richness with dried fruit, spice, and a velvety texture

Barolo Cannubi, Borgogno 342
Piemonte, Italy
Borgogno's Barolo Cannubi shines with Nebbiolo's elegance, showcasing red fruit complexity, floral aromas, and a firm, enduring finish.

Barbaresco, Gaja 570
Piemonte, Italy
Gaja's Barbaresco epitomizes Italian luxury, featuring Nebbiolo's red fruit purity, floral hints, and a structured, impressive profile.

Iberian Peninsula

Finca Malaveïna, Castillo Perelada	92
Catalunya, Spain	
<i>Blend of Merlot and Cabernet Franc, exuding dark fruit aromas and a long, elegant finish.</i>	
Crasto Superior Syrah, Quinta do Crasto	20 / 101
Duriense, Portugal	
<i>Portuguese vibrancy with dark Syrah fruits and an elegant smoothness.</i>	
Tempranillo, Dominio de Atauta	112
Ribera Del Duero, Spain	
<i>Medium-bodied richness, dark fruit flavors, and a lingering finish.</i>	
Gran Reserva 904, La Rioja Alta	256
Rioja, Spain	
<i>La Rioja Alta's Gran Reserva 904 reveals Spanish tradition through complex notes of red fruits, vanilla, and a graceful finish.</i>	

California, USA

Pinot Noir, Santa Barbara County,	
Au Bon Climat	141
Santa Barbara County, California, USA	
<i>Marries elegance with intensity, revealing vibrant red fruits, savory earthy notes, and a lingering finish.</i>	
Papilon, Orin Swift	270
Napa Valley, California, USA	
<i>Orin Swift's Papillon is an expressive red blend exuding power and complexity with lush dark fruit flavors and a long, opulent finish.</i>	

Argentina

Cabernet Sauvignon, Rutini	16 / 80
Mendoza, Argentina	
<i>Showcases Argentine excellence with dark fruit complexity, spice, and a firm tannic structure.</i>	
Finca Orellana Malbec, Trapiche	19 / 94
Mendoza, Argentina	
<i>A Mendoza gem with rich dark fruits, floral hints, and a velvety texture.</i>	
Malbec, Rutini	80
Mendoza, Argentina	
<i>Embodies Mendoza's signature style with ripe plum and blackberry notes, hints of violet and cocoa, and a smooth yet structured finish.</i>	
Primus Cabernet Sauvignon, Bodegas Salentein	130
Mendoza, Argentina	
<i>Vibrant dark fruit notes, subtle oak, and a velvety, well-structured finish.</i>	

Austria

Pinot Noir, Sighardt Donabaum	60
Wachau, Austria	
<i>Balances elegance and power with vibrant red fruits and subtle earthy tones.</i>	

Premium Shochu

Distilled drinks popular in Japan that pairs well with yakiniku

Glass (neat or rocks) / Glass (with soda) / Bottle

MUGY (750 ml)

9 / 10,5 / 80

Yellow flowers and wild fruit aromas. Enjoy it with soda, tea or ginger ale. Made with barley, aromatic lemongrass, and wine yeast, this shochu is unexpectedly bold and crafted specifically to drink with soda.

Bakkan Nasake-Shima (700 ml)

10/ 11,5 / 83

Premium barley shochu, crafted on Hachijojima, an island south of Tokyo. It offers a smooth and mild flavor with aroma of roasted barley and a hint of chocolate. We recommend drinking it on the rock or with soda.

Yama Saru (720 ml)

12/ 13,5 / 101

Brewed from barley, it has a sweet cocoa-like scent, and a lingering smokey taste. We recommend drinking it on the rocks or with hot water.

Yama Neko (720 ml)

12/ 13,5 / 101

Sweet potato shochu with a citrus-like freshness, with sweetness derived from the sweet potato. We recommend drinking it with soda, water, or on the rock.

Japanese Whiskey

30ml

Yamazaki

24

The signature single malt represents the elegance of Yamazaki. Light and smooth, this whisky opens with aromas of boney, dried apricot, and subtle floral notes. On the palate, you'll find gentle oak, vanilla, green apple, and a touch of spice. The finish is clean and delicate, with hints of citrus peel and soft smoke.

Hibiki Japanese Harmony

24

Among the most prestigious whiskies in the world. A harmonious blend of innumerable malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas.

Nikka Whiskey from the Barrel

14

Delivers rich, full flavors through complex blending, a higher ABV of 51.4%, and a meticulous "marriage" process, capturing the essence of "from the barrel" whisky

Tenjaku

6

Rich and full-bodied, Tenjaku lets you experience a slightly spicy note with an oaky and sweet finish

Other Spirits

	30ml
Roku Gin	6,5
<i>premium Japanese gin that embodies the essence of the four seasons of Japan. Made with six traditional Japanese botanicals and eight traditional gin botanicals, this exquisite gin offers a harmonious balance of flavours and a smooth finish.</i>	
;	
Haku Vodka	7
<i>A Japanese craft vodka made from high quality Japanese rice. Very smooth yet sweet and rich.</i>	
Clase Azul Reposado	36
<i>Aged in oak barrels for eight months, this ultra-premium tequila offers elegant notes of vanilla, hazelnut, and agave. Its smooth, rich character pairs beautifully with grilled wagyu and umami-driven dishes.</i>	

**Other spirits may also be available. Please ask our staff about them.*

Fruit Liquor

	90ml
Beni Nanko Premium Umesu	12
With soda	14
<i>A premium plum wine using only the high-quality Beninanko plums. Enjoy its rich sweetness and aromatic depth, perfect for savoring neat or on the rocks.</i>	
Miyakanbai Strawberry Sake	13
<i>Rich and sweet strawberries from Miyagi blended with high umami local sake</i>	
Miyakanbai Yuzu Sake	13
<i>Yuzu citrus grown organically in the farmed Umaji Village of Kochi Prefecture is carefully selected, hand squeezed and added along with the zest to Miyakanbai Ginjo grade sake.</i>	
Seifuku Coffee	12
<i>Crafted with a unique blend of coffee beans that pairs perfectly with Okinawa's traditional distilled spirit, Awamori. Finished with brown sugar and cocoa powder, it features a rich sweetness and depth of flavor.</i>	
Seifuku Shikuwasa	12
<i>Crafted using locally sourced shikuwasa, the Okinawan lime, with juicy pulps of summer orange added for a delightful twist.</i>	
Seifuku Passion Fruit	16
<i>The rich sweetness and tanginess of passion fruits intertwine with the unique aroma of awamori, resulting in a harmonious and well-balanced taste.</i>	

Beer

Bottled Beer

Kagua “Rouge” (330 ml)	9
<i>Rich and full-bodied Belgian-style dark ale with flavor of roasted malt and sansho peppers</i>	
Kagua “Saison” (330 ml)	9
<i>Fruity and dry farmhouse ale with refreshing yuzu aroma</i>	
Kagua “Blanc” (330 ml)	9
<i>Refreshing Belgian-style ale with a flavor of Yuzu and yeast-derived phenolic aroma</i>	
Kirin Beer 0.0 alcohol free (330ml)	5,5

Draft Beer

Sapporo Premium Draft Beer	
Large (500ml)	11,5
Small (250ml)	7,5
Asahi “Super Dry” Draft Beer	
Large (500ml)	12,5
Small (250ml)	8,5

Non-Alcoholic Drinks

Mineral Water (still or sparkling)	7
Soft Drinks	4,5
(cola, fanta orange, tonic water, ramune, iced tea, cassis, ginger ale)	
Calpico	4,5
Cassis Calpico	5,5
Iced Coffee	5

Hot Beverages

Coffee (Espresso or Lungo)	3,5
Tea	3,5 (Cup) / 7 (pot)
Japanese tea	4,5(Cup)/ 8 (pot)
Matcha	4,5